

RADIO CALL SING	CARNIVAL SPIRIT 02/11/04
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CORRECTIVE ACTION AND FOLLOW UP LOG

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

#	REFER ITEM NO.	AREA MENTIONED	RESULTS AND RECOMMENDATION	COMPLETED	DATE	CORRECTIVE ACTION	FOLLOW UP / REMARK
1	24	LIDO GALLEY	THE PANS PLACED IN THE SANITIZE SINK IN THE POTWASH WERE NESTED, SO THAT THE FOOD-CONTACT SURFACES OF SOME OF THE PANS WERE NOT BEING SANITIZED.	YES	2/12/2004	The correct practise of exposing pans into Sanitize sink has been enforced. The personnel in the area have been trained and will be monitored.	
2	37	LIDO GALLEY	HEAVY CONDENSATE WAS NOTED ON A VENT ABOVE THE SANITIZE SINK IN THE POTWASH.	YES	2/12/2004	The temperature of the unit will be monitored. Personnel made aware , will monitor steam flow.	
3	25	LIDO GALLEY	A WET CLEANING CLOTH WAS NOTED IN AN EMPTY BUCKET IN THE POTWASH.	YES	2/12/2004	Corrected. Personnel have been trained and will be monitored about storage of towels & cleaning rags .	
4	26	LIDO BUFFET	ONE SOILED SPOON WAS NOTED IN AN UNDERCOUNTER CABINET IN THE TASTE OF NATIONS SERVICE AREA.	YES	2/12/2004	Galley personnel have be trained and will be monitored regarding storage of clean and dirty utensils in food & non food contact areas.	
5	28	LIDO BUFFET	BOWLS ON THE BUFFET LINE WERE NOT STORED COVERED OR INVERTED. THE BUFFET WAS CLOSED AT THE TIME OF THE INSPECTION.	YES	2/12/2004	The staff in the area have been explained about correct storage of Flatware and bowls when not in operation and this will be monitored.	
6	36	LIDO BUFFET GENERAL	MOST OF THE LIGHTS OVER THE COUNTERS AND SERVICE AREAS WERE NOT SHIELDED OR SHATTER RESISTANT.	In progress	2/12/2004	It will be replaeaced with the sheald one as soon as possible.	
7	10	POOLS	A SHEPHERD'S HOOK WAS NOT PROVIDED AT THE MIDDLE POOL. THIS WAS CORRECTED DURING THE INSPECTION.	YES	2/11/2004	C.D.I	
8	5	POTABLE WATER	THE HALOGEN ANALYZER ON DECK 8 NOTED 0.78 PPM WHILE A MANUAL TEST NOTED 0.28 PPM. THE ENGINEER'S TEST NOTED 0.66 PPM. LATER DURING THE INSPECTION THE HALOGEN ANALYZER ON DECK 8 NOTED 0.74 PPM WHILE A MANUAL TEST NOTED 0.27 PPM. THE HALOGEN ANALYZER ON DECK 9 NOTED 0.61 PPM WHILE A MANUAL TEST NOTED 0.25 PPM. THREE OF THE VESSEL'S CHLORINE TEST KITS WERE CHECKED USING THE MANUFACTURER'S SECONDARY STANDARDS KIT AND WERE FOUND TO BE BEYOND THE TOLERANCE ALLOWED FOR EACH STANDARD.	YES	2/11/2004	Has been found that the halogen analyzers were calibrated by colometer with HI.range program.The colometer program has been changed from HI.range program to LO.range All hologen analyzers have been calibrated	
9	6	POTABLE WATER	THE HALOGEN ANALYZER-CHART RECORDER CHARTS HAD A RANGE OF 0-50 PPM FOR NUMEROUS DAYS.	YES	2/11/2004	The officer have been advised not to use anymore chart recorder with range of 0-50 ppm	
10	41	VENTILATION	THE CONDENSATE DRAIN PANS ON ALL OF THE AIR HANDLING UNITS WERE NOT ACCESSIBLE FOR INSPECTION, MAINTENANCE, AND CLEANING.	In progress	2/11/2004	work in progres	
11	21	MAIN GALLEY-SOUP STATION	A LOOSE GASKET WAS NOTED AT THE BOTTOM OF THE LEFT TILT KETTLE.	YES		It has been replaced and corrected.	
12	33	MAIN GALLEY-SOUP STATION	A GAP WAS NOTED BETWEEN THE BULKHEAD AND THE CONTROL BOX FOR THE LEFT TILT KETTLE.	YES	2/12/2004	A gasket has been installed	
13	21	MAIN GALLEY-PASTRY	THE FINSH WAS WORN AND PEELING ON THE STACK OVEN DOOR HANDLES.	YES	2/12/2004	It will be replaced with the new handle	
14	27	MAIN GALLEY-PASTRY	THE REFRIGERATOR DRIP PANS WERE SOILED.	YES	2/12/2004	The drip PANS were cleaned.	
15	22	MAIN GALLEY DISHWASH	A LONG CURTAIN WAS NOTED BETWEEN THE RINSE AND FINAL RINSE COMPARTMENTS. A LABEL STATING "SHORT CURTAIN" WAS POSTED ON THE MACHINE AT THIS LOCATION. THE ARM JUST PRIOR TO THE FINAL RINSE ARM IN THE DISHWASH UNIT (107) WAS NOT SPRAYING. AS PER THE ENGINEER THIS WAS A RINSE ARM. THE FINAL RINSE SPRAY WAS NOT ACTIVATED UNTIL THE RACK WAS HALFWAY THROUGH THE COMPARTMENT.	YES	2/11/2004	The rinse pump has been changed	
16	16	MAIN GALLEY-SALAD PANTRY	CANTALOEPE WAS TESTED AT 46°F IN THE WALK-IN UNIT. PLASTIC PANS OF CANTALOEPE WERE STACKED ON TOP OF EACH OTHER IMPEDING AIR CIRCULATION. PORTIONS OF THE CANTALOEPE IN THIS PAN WERE BELOW 41°F. THE CANTALOEPE WAS CHOPPED DURING THE NIGHT SHIFT WHICH ENDED AT 6:30 A.M. THE COOLING OF THIS PRODUCT WAS NOT ADEQUATELY MONITORED.	YES	2/12/2004	The galley personnel have been trained to ensure that Cantaloupe was stored in Metal pans and these were not nested .Cooling of this product would be closely monitored .	
17	26	MAIN GALLEY-SALAD PANTRY	THE INSIDE SURFACE OF THE MANHART CHOPPER LID WAS SLIGHTLY SOILED WITH FOOD RESIDUE.	YES	2/12/2004	The inside surface of the choopper was cleaned. Cleaning will be regularly monitered.	

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18	20	MAIN GALLEY-PREPARATION AREA	THE INSIDE SURFACE OF THE BUFFALO CHOPPER LID WAS PITTED MAKING IT DIFFICULT TO CLEAN.	YES	2/12/2004	Equipment will be replaced with the new one.	

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19	33	MAIN GALLEY-PORT ELEVATOR	THE DOOR TRACK WAS SOILED AT THE RIGHT ELEVATOR.	YES	2/11/2004	The door tracks were cleaned and the cleaning would be routinely carried out.	
20	21	DECK 2 & 3 DINING ROOM	GAPS WERE NOTED AROUND THE FSS COUNTERS AND BOSE SPEAKER COUNTERS NEAR THE DECK. THESE ARE MIXED USE COUNTERS.	In progress	2/11/2004	In progress	
21	33	DECK 2 & 3 DINING ROOMS	THE DECK WAS SOILED BEHIND THE FSS AND BOSE COUNTERS WHERE A GAP WAS NOTED BETWEEN THE COUNTER AND THE DECK.	YES	2/11/2004	Corrected.	
22	26	DECK 2 WINE CELLAR	SEVERAL GLASSES WERE SOILED AND STORED AS CLEAN.	YES	2/11/2004	The glasses were removed and cleaned. Management will monitor.	
23	27	DECK 3 DINING ROOM PANTRY	FOOD RESIDUE WAS NOTED IN THE BOTTOM COMPARTMENT OF THE WARMER DRAWERS.	YES	2/11/2004	The drawers were removed and cleaned. Management will monitor.	
24	21	CREW GALLEY	THE LABELS WERE PEELING OFF THE FRONT OF THE GROOVED GRILL MAKING THIS AREA DIFFICULT TO CLEAN. THIS WAS CORRECTED DURING THE INSPECTION.	YES	2/11/2004	Already corrected.	
25	36	CREW MESS	THE COATING WAS WORN ON SEVERAL SHATTER-RESISTANT BULBS IN THE HOT STATION.	In progress	2/12/2004	In progress	
26	28	CREW MESS	THE PLATES WERE STORED COVERED OR INVERTED ON THE SERVICE LINE.	YES	2/12/2004	The staff in the area have been explained about correct storage of Flatware and bowls when not in operation and this will be monitored.	
27	36	PETTY OFFICERS MESS	ONE BULB IN THE HOT STATION WAS NOT SHATTER-RESISTANT.	In progress		In progress - waiting for supply.	
28	26	PETTY OFFICERS MESS	MILK RESIDUE WAS NOTED IN THE MILK DISPENSING TUBE FOR THE COFFEE MACHINE. THIS TUBE WAS SOAKING IN A PAN OF WATER THAT WAS SAID TO HAVE A DETERGENT IN IT.	YES	2/14/2004	All the F & B service personnel were trained about the correct cleaning procedure to follow to clean Milk hose and hopper. Management will monitor.	
29	36	OFFICERS MESS	TWO BULBS WERE NOT SHATTER-RESISTANT IN THE HOT STATION.	In progress	2/12/2004	In progress - waiting for supply.	
30	20	PETTY OFFICERS AND OFFICERS MESS	THE UNDERCOUNTER REFRIGERATION UNITS THERMOMETERS NOTED 50°F IN BOTH OF THESE MESS ROOMS. THE REFRIGERATION UNITS WERE EMPTY AT THE TIME OF THE INSPECTION.	YES	2/14/2004	The Refrigerator temperatures have been adjusted.Management will monitor.	
31	26	CREW POTWASH	TWO CONE STRAINERS WERE SLIGHTLY SOILED WITH FOOD RESIDUE.	YES	2/11/2004	The cone strainers were cleaned. Mngement will monitor.	
32	28	STAFF MESS	THE PLATES AND BOWLS WERE NOT STORED COVERED OR INVERTED ON THE SERVICE LINE.	YES	2/12/2004	The staff in the area have been explained about correct storage of Flatware and bowls when not in operation and this will be monitored.	
33	20	PROVISIONS-VEGETABLE PREPARATION	THE TOP COVERS OF THE POTATAO PEELERS WERE CRACKED MAKING THEM DIFFICULT TO CLEAN.	In progress	2/11/2004	In progress - waiting for supply.	
34	33	CANOPY BAR STARBOARD	THE DECK AROUND THE SLIDING DOOR WAS SOILED. THIS AREA WAS DIFFICULT TO CLEAN DUE TO LIMITED ACCESS.	YES	2/11/2004	This deck area has been cleaned. Management will monitor.	
35	*	CORRECTIVE ACTION STATEMENT	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: CARNVAL SPIRIT - CAS - 02/11/2004)				